Soups / Greece

Avgolemono



Chicken soup with rice, thickened with egg beaten into lemon juice.

Time 80 min **Servings** 5

What you'll need.

- ☐ 1.3 kg Chicken — whole
- ☐ 3 piece Eggs
- ☐ 1 piece Onion
- ☐ 2 piece Celery
- ☐ 30 ml Olive oil
- ☐ 120 g Short-grain rice
- ☐ 3 piece Lemons
- ☐ 1 piece Carrot
- ☐ 20 g Dill
- ☐ Salt and pepper — to taste

Let's make it.

01 Cover the chicken with two and a half litres of cold water, bring it up and skim.

02 Add the onion, carrot and celery and simmer forty-five minutes.

03 Lift out the chicken, strain the broth and return it to the heat. Cook the rice in it for fifteen minutes.

04 Pull the meat into threads, discarding skin and bones.

05 Whisk the eggs with the lemon juice to an even froth in a separate bowl.

06 Ladle hot broth into the egg and lemon mixture, whisking without stopping, until the bowl warms up.

07 Pour the mixture back into the pot off the heat, return the meat and warm it through without boiling.

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